MAINTENANCE SCHEDULE

Maintenance Schedule for Fryer and Stirrer

Fryer Maintenance Hours →	16 hours	80 hours	1 month	3 month	6 month	As needed
Clean stirrer wheels	A					
Clean out fines	B					
Push teflon back on		C				*
Lubricate all bearings		D				
Adjust stirrer travel		E				
Check drive chain		F				
Check for loose fasteners		G				
Clean carbon off tubes			H			*
Check for gas leaks				I		
Clean and lubricate gears				J		*
Clean and check blowers				K		*
Check ignition wires				L		*
Check safety systems				M		*
Change spark plugs					N	*
Check motor couplers					O	*
Adjust gate controls					P	*

A- Pull the stirrer wheels off, clean the spindles, wheels and track, so the wheels rotate easily.

B- The fryer should be pumped out and the settled fines removed. Under no circumstances should the fines be allowed to build up to the level of the heat exchange tubes.

C- The Teflon sleeves on the stirring unit are pressed on and due to expansion and contraction they will tend to migrate off and should be tapped back on.

D- Pump grease into all grease fittings on all bearings. We recommend thorough lubrication of the stirrer after washing of the unit to push any water out of the bearings.

E- Adjust the stirrer travel so the stirrer is not striking the ends of the fryer. This is done by moving the proximity switches at the ends of the stirring unit.

F- Remove any slack in the drive chain by adjusting the stirrer down. Be sure the stirrer is level.

G- Check all fasteners and tighten any that are loose. Replace any that are missing.

H- Do not allow the exchange tubes to accumulate carbon. Carbon acts as an insulator and can cause the exchange tubes to overheat and crack or burn out. A ball hone or flap wheel works well for cleaning the cross tubes.

I- All gas lines should be checked for leaks on a regular basis. If anyone smells gas the unit should be shut down and repaired immediately.

J- The stirring motion of the stirrer is created by a worm and a worm gear travelling on a spline shaft. These gears should be cleaned and checked on a regular basis. The break in period of these gears is critical and should be monitored closely for the first forty hours of operation. We recommend lubricating the gears by applying mineral oil to the spline shaft.

K- The burner blowers should be checked on a regular basis and cleaned as necessary.

L- The ignition system on the burners should be checked for corrosion or deterioration of the ignition transformers and wires. If the high voltage connections are dirty it can lead to weak ignition and difficulty in lighting the burners. We recommend changing the ignition wires at least once a year.

M- The gas train is equipped with several safety interlocks such as high and low gas pressure. We recommend that all flame safety systems be checked by a qualified technician. Low oil level and over temperature devices should be checked for proper operation. Never operate a fryer without the safety devices in proper working order.

N- Change the spark plugs on a regular basis to avoid ignition problems. If the environment is severe, it may be necessary to clean and gap the spark plugs on a more regular basis.

O- Check the drive couplers for wear and replace as necessary.

P- Adjust the gate control for slow, smooth operation.

* - Under heavy use or in severe environments it may be necessary to service on a more regular basis.